

Kayla Cummerata

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SKILLS

Cuisine Styles

Asian Fusion

Kitchen Skills

Butchery

Operations

Inventory Management • Event Planning • Supplier Negotiation • Catering

Soft Skills

Quality Control • Training • Team Leadership • Time Management

PROFILE

Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

EMPLOYMENT HISTORY

Executive Chef — Conroy LLC (2022-04-09 - 2025-04-27)

- Designed seasonal menu increasing revenue by 29% through optimized dish pricing.
- Catered private events for up to 183 guests with 95%+ client satisfaction.

Pastry Chef — Cronin, Beer and Schumm (2019-02-15 - 2021-11-09)

- Catered private events for up to 103 guests with 95%+ client satisfaction.
- Maintained food cost under 28% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.

Line Cook — Will LLC (2019-10-28 - 2023-06-30)

- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 19% through optimized dish pricing.

Private Chef — Kautzer Group (2022-04-27 - 2023-05-06)

- Maintained food cost under 29% with vendor negotiations and waste controls.
- Catered private events for up to 137 guests with 95%+ client satisfaction.

Private Chef — Spinka - Hartmann (2021-12-21 - 2025-01-04)

- Catered private events for up to 260 guests with 95%+ client satisfaction.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.

PROJECTS

tabesco ipsum - Implemented context-sensitive attitude <https://ashamed-brook.biz>

blanditiis quos arguo - Fully-configurable well-modulated ability <https://understated-stump.info/>

EDUCATION

Diploma in Culinary Arts, Moen, Simonis and Kub College (2024)